



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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Imminent Health Hazard

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Establishment Name: St. Dominic's Senior Care Home Permit Holder: St. Dominic's Senior Care Home

Inspection Date: 4/9/18 Sanitary Permit No.: 170001294

Location: #350 N. Sabina Dr. Barrigada, Guam

Time In: 1:50 Time Out: 2:30 Establishment Type: Cafeteria Area Number: 2 Phone Number: 632-9379

Inspection Reason: Follow-up Regular Grade: A Rating: 0

No. of Risk Factor/Intervention Violations: 0 Follow-up: Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection
R = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1		Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2		Management awareness; policy present			6
3		Proper use of reporting, restriction, and exclusion			6
Good Hygienic Practices					
4		Proper eating, tasting, drinking, betelnut, or tobacco use			6
5		No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6		Hands clean and properly washed			6
7		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8		Adequate handwashing facilities supplied and accessible			6
Approved Source					
9		Food obtained from approved source			6
10		Food received at proper temperature			6
11		Food in good condition, safe, and unadulterated			6
12		Required records available: shellstock tags, parasite destruction			6

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16		Proper cooking time and temperatures			6
17		Proper reheating procedures for hot			6
18		Proper cooling time and temperatures			6
19		Proper hot holding temperatures			6
20		Proper cold holding temperatures			6
21		Proper date marking and disposition			6
Consumer Advisory					
22		Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23		Pasteurized foods used; prohibited foods not offered			6
Chemical					
24		Food additives: approved and properly used			6
25		Toxic substances properly identified, stored, used			6

Person in Charge (Print and Sign) Janet Valencia

Janet B. Valencia Date: 4/9/2018

4/9/2018

DEH Inspector (Print and Sign) Katherine Duenas

Katherine Duenas

4/9/2018

Secondary Inspector:

Tertiary Inspector:



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Location: #350 N. Sabina Dr. Barrigada, Guam

Protection from Contamination

13	Food separated and protected	6
14	Food contact surfaces: cleaned and sanitized	6
15	Proper disposition of returned, previously served, reconditioned, and unsafe food	6

Conformance with Approved Procedures

26	IN	Compliance with variance, specialized process, and HACCP plan	N	N	6
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Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit

Compliance Status	COS	R	PTS
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Safe Food and Water

27	Pasteurized eggs used where required	1
28	Water and ice from approved source	2
29	Variance obtained for specialized processing methods	1

Food Temperature Control

30	Proper cooling methods used; adequate equipment for temperature control	1
31	Plant food properly cooked for hot holding	1
32	Approved thawing methods used	1
33	Thermometer provided and accurate	1

Food Identification

34	Food properly labeled; original container	1
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Prevention of Food Contamination

35	Insects, rodents, and animals not present	2
36	Contamination prevented during food preparation, storage & display	1
37	Personal cleanliness	1
38	Wiping cloths: properly used and stored	1
39	Washing fruits and vegetables	1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Compliance Status	COS	R	PTS
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Proper Use of Utensils

40	In-use utensils: properly stored	1
41	Utensils, equipment and linens: properly stored, dried, handled	1
42	Single-use/single-service articles: properly stored, used	1
43	Gloves used properly	1

Utensils, Equipment and Vending

44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	1
45	Warewashing facilities: installed, maintained, used; test strips	1
46	Nonfood-contact surfaces clean	1

Physical Facilities

47	Hot & cold water available, adequate pressure	2
48	Plumbing installed; proper backflow devices	2
49	Sewage and wastewater properly disposed	2
50	Toilet facilities: properly constructed, supplied, & cleaned	2
51	Garbage/refuse properly disposed; facilities maintained	2
52	Physical facilities installed, maintained, and clean	1
53	Adequate ventilation and lighting; designated areas use	1

Documents and Placards

54	Sanitary Permit, Health Certificates	2
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Person in Charge (Print and Sign) Janet Valencia

DEH Inspector (Print and Sign) Katherine Duenas

Secondary Inspector:

Tertiary Inspector:

Janet B. Valencia Date: 4/9/2018

4/9/2018

Katherine Duenas

4/9/2018



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shall be taken.	54	Sanitary Permit, Health Certificates	2
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TEMPERATURE OBSERVATIONS			
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A follow-up inspection was conducted today. Previous violation item #26 was corrected based on the inspection on 3/14/18 (6/A). No new violations observed.	
	Discussed above information with Person in Charge, Janet Valencia. Removed "A" Placard No. 02665. Posted "A" Placard No. 02683, Emailed inspection report to Ms. Valencia at jnetvirgo@yahoo.com	

Person in Charge (Print and Sign)	Janet Valencia		Date: 4/9/2018
DEH Inspector (Print and Sign)	Katherine Duenas		4/9/2018
Secondary Inspector:			
Tertiary Inspector:			